	Food Establis	shme	nt Ins	<u>pection</u> I	Report		Page 1 of	7
Stablishment Na	Physical Address:			City	<i>y</i> :	State:	Zip Code:	
WMMC	F-Droing 2111 Lobo	-ab0	/2 D		exasts	Nn	8102	T
Permit #:	Permit Expiration Date: Phone:	/-	Emai		3 3/2	1/-	Est. Type:	
002/60	Oct 2020						Est. Type:	
As As	Coverned by Piete Berneleit, 200 Neve		of Inspect			F	Risk Category:	
	Governed by State Regulation 7.6.2 NMAC IED Environmental Health Bureau	Pre-0	Opening [Annual	Complaint	Closing		
12	1 Tijeras Ave. NE, Albuquerque NM 87102	Oper	- F	Re-inspection		n CAR T	îme in:	513
	FOODBORNE ILLNESS RISK F	Othe		Initial Opera	tional	1	ime Out:	
Circle desi	gnated compliance status (IN, OUT, N/O, N/A) for each number	ored item	23 WIAD L	ODLIG HEA				
IN=in compliance		ereo item I/A=not app	dicable	co	Mark "X" in a S=corrected on-site o	ppropriate box for C		
	Compliance Status	cos				ince Status	R=repeat viol	cos
<i>I</i> /N	Supervision Person in charge present, demonstrates knowledge, ar				Protection fro	m Contamination		
(N) CUT	performs duties		16 🕅	NOUT	Proper disposition reconditioned, & (iously served,	
ANA TUCLAIN	Certified Food Protection Manager			NOUT N/A	Food-contact surf		anitized	
18	Employee Health Management, food employee and conditional employee	- T	18	OVA N/A TUO	Food separated &			
N OUT	knowledge, responsibilities and reporting	=,			Time/Temperatu	re Control for Sa	lety	
(IX) OUT	Proper use of restriction & exclusion			OW AND THO M	Proper cooking tir	ne & temperatures		Т
(IN)OUT	Procedures for responding to vomiting and diarrheat ev	rents		NOUT N/A N/O	Proper reheating	procedures for hot		\dashv
NN TUOW	Employees	- 1 1		OVE AND IN	Proper cooling time	e & temperature		
	Food Handler Cards Good Hygienic Practices			ONA ANA TUONA	Proper hot holding	temperatures		Ţ
OUT N/O	Proper eating, tasting, drinking, or tobacco use	$\neg \tau$		DVN AN TUON	Proper cold holdin Proper date marki	g temperatures		_
NOM TUCK	No discharge from eyes, nose, and mouth			NA N/O	Time as a Public H		edures & raced	
	Preventing Contamination by Hands				Consum	er Advisory	ecores & records [+
ONN TUCKE	Hands clean & properly washed		26 1	OUTON	Consumer advisor foods	y provided for raw	/undercooked	
ON AN TUO	No bare hand contact with RTE foods or pre-approved alternative procedure properly followed				Highly Suscep	tible Populations		
TUCKN	Adequate handwashing sinks; supplied & accessible		27 IA	OUTAA	Pasteurized foods	used: prohibited f	oods not offered	-
Q DUT	Approved Source			Fo	od/Color Additives	and Toxic Subs	tances	
N/A N/O	Food obtained from approved source							
		- 		DOUT N/A	Food additives: ap			
NEUT	Food in good condition, safe, & unadulterated			DOUT N/A	Toxic substances p	roperly identified, s	stored, & used	
	Food in good condition, safe, & unadulterated Required records available: shellstock tags, parasite		29 (1)	DOUT N/A C	Toxic substances p	roperly identified, s Approved Proced	stored, & used	
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AS Governed by State Regulation 7.6.2 NMAC NMED Environment Health Bureau 121 Tijeras Ave NE, Albuquerque NM 87102 TEMPERATURE OE Item/Location Hot Holdmy /42°P Jegethiles /36°P Mac /35°P Mac /35°P Meat /91°P Described in this report must be corrected within the time sumber Was Tell 10° Willed Within the time sumber within the sumber sumber within the sumber sumber within the sumber s	RRECTIVE ACTIONS frames below, or as stated in	Item/Location	Permit #: DD 2/6 Tem
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in Charge: (Printed) Person In Cl	ha (Si () Oa	Ne	·····

	Food Establis	hn	1er	it Ins	spe	ction Report		Page 1 of	'2_
Establishment N	lame: Physica! Address:					City:	State:	Zip Code:	=
IW NM	CF 1911/6/00 C			ſ	1	Cotast	SUM	8702	70
Permit #:	Permit Expiration Date: Phone:	2	01		<u>- 4</u>	10000	> 1000	8102	- ⁻
Sasilá		•			a)(:			Est. Type:	
00011)	1042020							T	
A A	C Governed by Clate D	Purpo	se o	finspe	tlon:	/		ستان Risk Category:	
N N	s Governed by State Regulation 7.6.2 NMAC MED Environmental Health Bureau	□ f	re-C	pening		Annual Com	piaint Closing	man outegory.	
12	21 Tijeras Ave. NE, Albuquerque NM 37102		Openi	ng		Re-inspection Inves	rigation CAR	Time In: 10	23/2
Ver 31 1	i		Other			Initial Operational	- 9	Time Out:	
<u> </u>	FOODBORNE ILLNESS RISK F	107	ORS	AMD	FU	BLIC HEALTH INTE	RVENTIONS		-
Circle des	signated compliance status (IN, OUT, N/O, N/A) for each numbe	red ite	m				"X" in appropriate box for	COS and/or R	
IN=in compliance		A=not				COS=corrected o	n-site during inspection	R=repeat vi	olation
The Hotel Control	Compliance Status		osi r	-		Cr	empliance Status		COS R
1 (IN)OUT	Supervision Person in charge present, demonstrates knowledge, an	<u></u>		-		Protect	ion from Contamination		
<u> </u>	performs duties	۱ '	Ì	18	ကြင	UT Proper disj	cosition of returned, pre	viously served,	
2 (N) OUT N/A	Certified Food Protection Manager	+					ed, & unsafe food ed surfaces; cleaned & :		
<u> Prijangan ing Pri</u>	Employee Health			~ -		11 (100 001)16	ralad & protected	sanitized	++
3 / ÎN) OUT	Management, food employee and conditional employee		7-	7 1			***	1.50	
4 IN OUT	knowledge, responsibilities and reporting Proper use of restriction & exclusion	<u></u> -	+	-	جج		perature Control for Sa		
5 INOUT				15	NINO	UT N/A N/O Proper oco	king time & temperature	es	
	Procedures for responding to voniting and ciarrineal even	nls_		1 20	ت پرنور	OF NA NOT Proter reba	eating procedures for be	t holding	
6 (IN OUT N/A	Food Handler Cards			- 21	() () ()	UT N/A N/O H Drover cool	Sing firms & towns		
202 4 7 4 7 1	Good Hygienic Practices			22	ÀV O	UT N/A N/O Proper hot	holding temperatures		
7 OUT N/O				1 23!	MY O	UT N/A N/O Proper cold	halding temperatures		
8 UN TUO NO	No discharge from eyes, nose, and mouth		1	24	S. C.	UT N/A N/O Proper data	marking & disposition		
Taring . Turk	Preventing Contamination by Hands	i		25	A),C	JT IVA N/O Time as a P	ublic Health Control; pro	cedures & records	
O/N TUCKIN P			1	·			idsumer Advisory		
	The property restrict			25	IN OU	Consumer a	advisory provided for ray	w/undercooked	1 1 1
ONA ANA TUO	No bare hand contact with RTE foods or pre-approved		7						
AIN)OUT	alternative procedure properly followed			بجيا إ	٦		usceptible Population		
	Adequate handwashing sinks; supplied & accessible Approved Source	!		27	il on	T N/A Pasteurizad	foods used; prohibited	foods not offered	
2/N/DUT	Food obtained from approved source			₋₆	<u> </u>		ditives and Toxic Subs		
3 IN OUT N/A 4/O	Food received at proper temperature				หู้ ดบ		res: approved & properly	y used	\square
4 (IN)OUT	Food in good condition, safe, & unadulterated		┿-	23/(y cu		nces properly identified,	stored, & used	
5 IN OUT (NA NO	Required records available: shellstock tags, parasite		-}	ļ			with Approved Proce	dures	
3 1110011110	destruction]	30 1	N OU	T N/A Compliance	with variance / specializ	red process /	
Risk factors a	ire important practices or procedures identified as the mos	t						1 4-	
prevalent contr	ributing factors of foodborne illness or injury. Public health are control measures to prevent foodborne illness or injury.			No. o	of Ris	k Factors / Intervention V	iolations		>
				No. o	of Reg	eat Risk Factors / Intervi	ention Violations	7	2
	GOO	RE	TA!L	PRAC	TICE	S	The state of the s		
	Good Retail Practices are preventative measures to co						-1-11 1 1 1 6		
ark "X" in box if numl	bered item is not in compliance Mark "X" in appropriat	e tvov t	for CC	is and/o	e D			_	
·			P.	- Elicio		GOS-CONSCIEGIONA	site during inspection	R=repeat viola	cos R
	Safe Food and Water					Prop	er Use of Utensils		COS R
	rized eggs used where required	T	\sqcap	44		In-use utensils: properly		·	
32 Water 8	& ice from approved source	1		45	İ	Utensiis, equipment & lin		nd 8 h	
33 Variano	ce obtained for specialized processing methods	T		46	1	Single-use/single-service	articles: properly stored, dri	su, a nandied	+
1 1	Food Temperature Contro!			47	1	Gloves used properly	- canolog, property stored	i a used	
34 Proper	cooling methods used; adequate equipment for					Utensils, D	quipment and Vending		
tempera	ature control	_		48	Γ	Food & non-food contac		f	$\neg \vdash$
35 Plant fo	od properly cooked for hot holding	1		40		properly designed, cons	tructed, & used	l	
I LODGIOVE	ed thawing methods used	<u></u>		49		vVarewashing facilities: in	nstalled, maintained & o	sed test strine	\dashv
' [[hermo	meters provided & accurate			50		Non-food contact surfac	es clean	-ca, reat atrips	
38 Food pr	Food identification						sical Facilities		
I [Food pr	operly labeled; original container			51		Hot & cold water availab	le; adequate pressure		
39 Insects	Prevention of Food Contamination			52		Plumbing installed; prop	er backflow devices		+ +
1130003,	rodents, & animals not present			53	<u> </u>	Sswaga & waste water p	properly disposed		
TOUTIAITII	ination prevented during food preparation, storage & display	-		54		Toilet facilities: procerly	constructed, supplied, 8	cleaned	
1 6130112	al cleanliness	 		55	<u> </u>	Garbage & refuse prope	rly disposed; facilities m	aintained	
- I vabaig C	cloths: properly used & stored g fruits & vegetables	 - 		56		Physical facilities installs	d, maintained, & clean		
1 1 * Y d S I J I I	g nuns a vegetables		4	57	<u> </u>	Adequate ventilation & I	ghting; designated area	s used	
Reinspection:	Yes No Date:		7	No. of	Con	·			
rrective Action			41	140. 07	900	i Retail Practices Violatio	กร		
Response:	Yes No Date:			No. of	Rece	eat Good Retail Practices	Violations	(3)	
							77		
atus: (check one)	Approved Unsatisfactory Immediate Volum	tarv [٦,	Perso	n in (harge: (Signature)			
assas (check one)	Approved Unsatisfactory Immediate Volun Closure Closure					72	~	Deta: 1/	571
				Inspec	ctor;	(Signature)		Date: // 2	نتزلا كهيه

			stablishment Ins		701L P	age of
	As Governed by State I NMED Environment He 121 Tijeras Ave NE, Alb	alth Bureau	Establishment Na	_{ime:} F —Ma	? T)	Permit #:
		TEM	PERATURE OBSER	VATIONS	<u> </u>	
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4/10	10 Cooley #3	400				
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		OBSERVATI	ONS AND CORREC	TIVE ACTIONS		The two part
m	violations cited (in this report must be corre	cted within the time frames	s below, or as stated	in section 8-405.11 of th	e Food Code.
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ļ	Note	No No	Violations	1 til		
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